



Sikker opvarmning

Hansen, Tina Beck

Publication date:
2014

Document Version
Publisher's PDF, also known as Version of record

[Link back to DTU Orbit](#)

Citation (APA):
Hansen, T. B. (2014). *Sikker opvarmning*. Poster session presented at Temadag "Prædiktiv mikrobiologi - et centralt redskab til produktudvikling og dokumentation af fødevareresikkerhed", Lyngby, Denmark.

General rights

Copyright and moral rights for the publications made accessible in the public portal are retained by the authors and/or other copyright owners and it is a condition of accessing publications that users recognise and abide by the legal requirements associated with these rights.

- Users may download and print one copy of any publication from the public portal for the purpose of private study or research.
- You may not further distribute the material or use it for any profit-making activity or commercial gain
- You may freely distribute the URL identifying the publication in the public portal

If you believe that this document breaches copyright please contact us providing details, and we will remove access to the work immediately and investigate your claim.

Sikker opvarmning

Har du behov for at opvarme mad ved lavere temperaturer end 75°C? Så er dette værktøj noget for dig. Værktøjet hjælper dig med at finde en sikker tid/temperatur kombination for en alternativ opvarmning. Værktøjet benytter sig af begrebet ækvivalente opvarmninger.

Værktøjet bruger et beslutningsdiagram, dels til at udpege den mest kritiske sygdomsfremkaldende mikroorganisme, dels til at bestemme den alternative opvarmning i form af en pasteuriseringsværdi (PV).

